

SEASON

AUTUMN 2024



STARTERS

Wagyu Sliders (3) mini burger, caramelized onions & sharp cheddar, king's hawaiian buns, chipotle aioli	19
Autumn Salad Arugula, cherry tomato, gorgonzola, dry cranberries, spiced pecans & raspberry vin	19
Classic Eggplant Parm breaded eggplant, ricotta, mozzarella & tomato sauce	23
Duck Confit Tacos duck confit, pickled red cabbage, caramelized onion, fresnos & cherry aioli	22
Figs & Burrata toasted walnuts, sea salt & hot honey	24
Sautéed Calamari spicy tomato, 'Nduja, basil, on toasted brick oven bread	26
Caesar Salad romaine hearts, reggiano, house made croutons & dressing	18
"Paulie's" Meatballs i'll never tell!!! and yes they're better than your nonna's	14
Add to any Salad Grilled Salmon +\$21 Grilled Chicken +\$19	

PASTA

Paccheri alla Zozzona Imagine carbonara met amatriciana in rome & they had a fennel sausage baby	37
Truffled Cauliflower Ragu locatelli romano & mezzi rigatoni	27
Bucatini Cacio e Pepe black pepper locatelli romano sauce	26
Mezzi Rigatoni Burrata light vodka sauce, imported burrata & locatelli romano	34
***gf pasta +\$5	

SEA

Grilled Prawns frisee, roasted honey nut squash, fingerlings & herb maple cider vinaigrette...(gf)	38
* 3 jumbo shrimp	
Seared Organic Salmon sweet onion, napa cabbage & edamame forbidden rice -ginger soy sauce(gf)	37
Grilled Whole Branzino burnt broccoli & truffle honey-lemon vinaigrette...(gf)	48
* could have small bones	

LAND

Boneless Short Rib caramelized parsnip, creamy polenta carbonara, guanciale & reggiano	48
Chicken Parm breaded chicken cutlet, mozzarella, tomato & pasta marinara	29
Seared Durac Pork Chop peach whiskey sauce, burnt brussels & herb roasted potatoes	39
Smoked ½ Chicken stuffing & green beans with shallots-house bbq sauce	27
The "Ephew" Burger 8oz of wagyu, sharp cheddar, caramelized onions, sliced kosher dill pickle, heirloom	29
tomato, nueske's bacon, fried egg, black truffle aioli on a pretzel bun, crispy fries & onion rings	

SIDES

Burnt Broccoli virgin oil, honey & meyer lemon (gf,v)	17
Truffle French Fries oklahoma white dipping sauce	17
Burnt Brussels simply slow roasted w/ salt, cracked pepper (gf,v)	17

DESSERT

Classic Tartufo | Pistachio Tartufo | Traditional Tiramisu | Bread Pudding
\$14

* Consuming raw or undercooked, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any food allergies or special dietary requirements. *

ASK YOUR SERVER FOR A QUART OF SAUCE OR MEATBALLS TO GO
FOLLOW US ON FACEBOOK & INSTAGRAM @SEASON.GLENHEAD
EXECUTIVE CHEF/OWNER JOSEPH MARCHISOTTA